

### AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A pastry glaze composition, obtained by solubilizing a  $\text{Ca}^{2+}$  reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, thereby obtaining a pastry glaze

- that before application, is liquid or semi-liquid in appearance, and

- that contains  $\text{Ca}^{+2}$  ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application, wherein the level of free natural  $\text{Ca}^{2+}$  is up to about 50 ppm;

so that the glaze only jellifies when applied onto a food product support that provides the extra amount of  $\text{Ca}^{+2}$  ions and/or other ions needed for jellification.

2. **(Previously presented)** The glaze composition of Claim 1, which is a ready-to-use pastry glaze.

3. **(Previously presented)** The glaze composition of claim 1, which is liquid or semi-liquid in appearance at ambient temperature.

4. **(Previously presented)** The glaze composition of claim 1, which forms a gel at ambient temperatures once applied onto a food product support.

5. **(Previously presented)** The glaze composition of claim 1, which is a non-jellified thixotropic glaze.

6. **(Canceled).**

7. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin is a low methoxylated-high amidated pectin.

8. **(Currently amended)** The glaze composition of claim [[8]] 7, wherein the pectin has a degree of methoxylation between about 20 and about 40%; and a degree of amidation between about 10 and about 25%.

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9. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 28% and a degree of amidation of about 22%.

10. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 36% and a degree of amidation of about 14%.

11. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 25% and a degree of amidation of about 21%.

12. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of amidation of about 18%.

13. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 37% and a degree of amidation of about 15%.

14. **(Previously presented)** The glaze composition of claim 1, wherein the firmness of the gelling glaze is at least multiplied by a factor 2 after contact with the food product support.

15. **(Previously presented)** The glaze composition of claim 1, which forms a cut-able gel after contact with a food product support.

16. **(Canceled)**

17. **(Canceled)**

18. **(Currently amended)** The glaze composition of claim 1, wherein the glaze is suitable for glazing of food products with precision, ~~for instance with a brush.~~

19. **(Previously presented)** The glaze composition of claim 1, further comprising another gelling agent and/or a viscosifier.

20. **(Previously presented)** The glaze composition of claim 19, wherein the other gelling agent is selected from the group consisting of pectins, gellan gum, carrageenans, agar and alginates.

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21. (Previously presented) The glaze composition of claim 19, wherein the viscosifier is selected from the group consisting of guar gum, locust bean gum, xanthan gum, modified cellulose and arabic gum.

22. (Previously presented) The glaze composition of claim 1, further comprising extra  $\text{CaCl}_2$  if the pectin is a lower  $\text{Ca}^{2+}$  reactive pectin.

23. (Canceled)

24. (Canceled)

25. (Previously presented) A food product that is glazed with the glaze composition of claim 1.

26. (Currently amended) The food product according to claim 25, wherein the glaze that is formed ~~on it thereon~~ is ~~easily cut-able~~ able to be cut, and allows an ~~easy~~ division of the product in portions without ~~any flowing down problems~~ of the glaze flowing down.

27. (Previously presented) The food product according to claim 26 selected from the group consisting of a tart or pastry decorated with bakery cream, a fruit tart, a cake, viennoiseries, danishes and bavaois.

28. (Previously presented) The glaze composition of claim 1, with a brix of about 30° to about 60° and with an acid pH.

29. (Previously presented) The glaze composition of claim 28, with a brix of about 35° to about 55°.

30. (Previously presented) The glaze composition of claim 28, with a pH below 4.5.

31. (Previously presented) The glaze composition of claim 28, with a pH below 4.

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32. (Currently amended) The glaze composition of claim [[6]] 1, with a free natural  $\text{Ca}^{2+}$  level of about 15 ppm.

33. (Previously presented) The glaze composition of claim 8, wherein the degree of methoxylation is between about 25 and about 37%; and the degree of amidation between about 14 and about 22%.

34. (Previously presented) A method for glazing a food product, said method comprising at least the step of applying the glaze composition of claim 1 onto a food product support, whereafter the gelling glaze forms a gel on said food product.

35. (Currently amended) The method of claim 34, wherein the support is selected from the list group consisting of bakery cream, cakes, bread, danish pastry, puffed pastry, ~~and~~ fruits ~~and/or any combination~~ and any combination thereof.

36. (Previously presented) The method of claim 35, wherein the fruits are selected from the group consisting of apricots, pineapple, pears, kiwis and oranges.